

Spare Ribs - 2 Racks:

O Yes

O Yes

O No

Organs:

O Grind

Hocks – 4 Hocks:

O Yes

O Grind

Bones:

O Yes

O No

Back Fat:

O Yes

O No

Leaf Fat:

O Yes

O No

© The Local Butcher • 490 S. Barnstead Road • Center Barnstead, NH 03225 (603) 813-2054 • Email: newenglandwagyu@gmail.com

FARM TAG #
FARMER USE (optional)



Customer Name:	Email:	
Signature:	_Phone:	
	T SMOKED. If smoking, check LEAVE WHOLE. Circle BONE-IN or BONELESS for appointments scheduled with Tiede Farms Smokehouse	
Hams – 2 Hams:	Shoulder/Butt – 2 Shoulders:	
Smoked / Not Smoked Fresh/ Frozen	Bone-in / Boneless	
Bone-in / Boneless	O Roasts lbs.	
O Leave Whole	O Southern Style Ribs inches 4 per package	
O Roasts lbs. or	O Grind	
O Steaks inches 1 per package		
O Grind	Shoulder / Picnic – 2 Picnics:	
	Bone-in / Boneless	
<u>Loins – 2 Loins:</u>	O Whole	
Bone-in / Boneless	O Cut in half	
O Roasts lbs.	O Grind	
O Chops inches 2 or 4 per package		
* If Boneless:	Grinds: (Rate by order of preference):	
O Tenderloin Y / N	*ALL GROUND IS POOLED*	
O Baby Back Ribs Y / N	O Fresh Ground Pork:	
	O Breakfast Sausage:	
Bellies – 2 Bellies:	O Sweet Italian Sausage:	
Smoked / Not Smoked Fresh/ Frozen	O Mild Hot Italian Sausage:	
O Leave whole	O Chorizo Sausage:	
O Grind	<u> </u>	
O Not Smoked sliced 1 lb. packages		
• -		

* There is no minimum on Fresh Ground Pork. Minimum on flavors is 25 lbs. All fresh ground and sausages are packaged in 1 lb. vacuum sealed bulker packages.